

Attorney Docket No. P-23, 090-B USA

PATENT

Pre-Amended
05-21-01
AW
11

May 14, 2001

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re Application of Bruce K. Redding, Jr., et al.

Application No. 09/360,262

Filed: June 26, 1999

Process and Apparatus for Producing Dietary Fiber Products

Attorney Docket No. P23,090-B USA

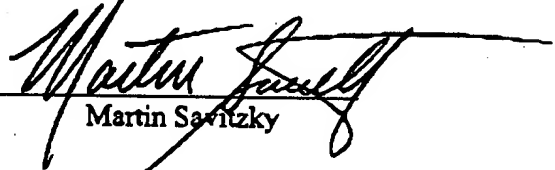
Examiner D. Becker

Group Art Unit: 1761

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CERTIFICATE OF TRANSMISSION BY FACSIMILE

I hereby certify that this correspondence is being sent by facsimile to the United States Patent and Trademark Office, Washington, D.C. 20231, at telephone number 703-305-3602 on May 14, 2001.


Martin Savitzky

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Commissioner for Patents
Washington, D.C. 20231

PRELIMINARY AMENDMENT

Sir:

Please amend claims 1, 10, 11, 12, 13 and 15 as follows:

1. (Twice amended) A process for modifying the properties of a particulate dietary fiber material consisting essentially of indigestible fiber derived from natural grains and wood products, comprising dispersing said particulate material in a liquid media, applying an

abrupt pressure change by mechanical means to said particulate material in said liquid media, and recovering said modified fiber material.

10. (Twice amended) A process to reduce the water holding capacity and oil retention properties of dietary fibers consisting essentially of indigestible fiber selected from the group including dietary cellulose and wheat fibers, comprising preparing a suspension of said fibers in a liquid media, applying an abrupt pressure change to said suspension by means of a piston driven by a compressive air force of about 60 to about 90 psi for about 0.1 to 0.2 sec. and recovering a modified fiber having said reduced properties.

11. (Twice amended) A process to increase the water holding capacity and oil retention properties of dietary fibers consisting essentially of indigestible fiber selected from the group including dietary soy, wheat bran, oat and oat hull, comprising preparing a suspension of said fibers in a liquid media, applying an abrupt pressure change to said suspension by means of a piston driven by a compressive air force of about 60 to about 90 psi for about 0.1 to 0.2 sec. and recovering a modified fiber having said increased properties.

12. (Twice amended) A process to prepare a dietary fiber material consisting essentially of indigestible fiber and having water absorption properties that are resistant to change due to temperature increases comprising preparing a suspension of said fibers in a liquid media, applying an abrupt pressure change to said suspension by means of a piston driven by a compressive air force of about 60 to about 90 psi for about 0.1 to 0.2 sec. and recovering a modified fiber having said resistant properties.

13. (Twice amended) A process to increase the total dietary fiber content of a dietary fiber material consisting essentially of indigestible fiber, comprising preparing a suspension of said fibers in a liquid media, applying an abrupt pressure change to said suspension by means of a piston driven by a compressive air force of about 60 to about 90 psi for about 0.1

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CLEAN SET OF AMENDED CLAIMS

AMENDED BY

PRELIMINARY AMENDMENT FILED BY FAX ON MAY 14, 2001

sub F1
D1
9. A process for modifying the properties of a particulate dietary fiber material consisting essentially of indigestible fiber derived from natural grains and wood products, comprising dispersing said particulate material in a liquid media, applying an abrupt pressure change by mechanical means to said particulate material in said liquid media, and recovering said modified fiber material.

sub E2
10. A process to reduce the water holding capacity and oil retention properties of dietary fibers consisting essentially of indigestible fiber selected from the group including dietary cellulose and wheat fibers, comprising preparing a suspension of said fibers in a liquid media, applying an abrupt pressure change to said suspension by means of a piston driven by a compressive air force of about 60 to about 90 psi for about 0.1 to 0.2 sec. and recovering a modified fiber having said reduced properties.

D2
11. A process to increase the water holding capacity and oil retention properties of dietary fibers consisting essentially of indigestible fiber selected from the group including dietary soy, wheat bran, oat and oat hull, comprising preparing a suspension of said fibers in a liquid media, applying an abrupt pressure change to said suspension by means of a piston driven by a compressive air force of about 60 to about 90 psi for about 0.1 to 0.2 sec. and recovering a modified fiber having said increased properties.

12. A process to prepare a dietary fiber material consisting essentially of indigestible fiber and having water absorption properties that are resistant to change due

to temperature increases comprising preparing a suspension of said fibers in a liquid media, applying an abrupt pressure change to said suspension by means of a piston driven by a compressive air force of about 60 to about 90 psi for about 0.1 to 0.2 sec. and recovering a modified fiber having said resistant properties.

D2

13. A process to increase the total dietary fiber content of a dietary fiber material consisting essentially of indigestible fiber, comprising preparing a suspension of said fibers in a liquid media, applying an abrupt pressure change to said suspension by means of a piston driven by a compressive air force of about 60 to about 90 psi for about 0.1 to 0.2 sec. and recovering a modified fiber having said resistant properties.

D3

15. A modified dietary fiber made by the process according to any one of claims 1, 10, 11, 12 or 13.

16. A modified dietary fiber having reduced water and oil holding capacities prepared according to claim 10, wherein said fiber is selected from the group consisting of cellulose and wheat fiber.

D4

17. A modified dietary fiber having increased water and oil holding capacities prepared according to claim 11, wherein said fiber is selected from the group consisting of soy, wheat bran, oat and oat hull fibers.
